

# BIANCO del COPPO



It is a bright and fresh-tasting dry white wine. The varietal notes of Sauvignon are very strong in this wine with great, zesty acidity and uplifting citrus fruit notes.

**HARVEST:** 1st week of September.

**TECHNICAL PRODUCTION:** The grapes are destemmed and undergo a cold maceration for a few hours. Following a soft pressing, fermentation starts with selected yeasts in stainless steel tanks at a controlled temperature. This process lasts for approx 8-10 days, followed by 3 months ageing in stainless steel tanks and 1 month in bottle before release.

**TASTING NOTES:** A crisp and refreshing Sauvignon that opens with aromas of elderflower, pleasing notes of peach, pear, citrus, and hints of almonds. It's a dry wine but the varietal notes of this wine also offer hints of green apple and finishes with good mineral notes.

**RECOMMENDED SERVING:** This wine goes well with fish starters, shellfish, pastas and risottos. The wine also pairs well with light white meat dishes and mild cheeses and vegetables.

**SERVICE TEMPERATURE:** between 7° and 9°C.

**ALCOHOL:** 13% Vol.

**CLASSIFICATION:** Marche Sauvignon IGT.

**PRODUCTION AREA:** The grapes come from the vineyards of the Coppo farm, which are located on the slopes of Monte Conero, Ancona. The wine is estate-produced and bottled in Numana, Ancona.

**VINEYARD:** This Sauvignon vineyard is planted in three different zones offering various typology of soil and occupies an area of 5 hectares on the estate.